



RESTAURANT MENU

Lazy Sunday

12noon until 8pm

set menu

1 course £17.95

2 courses £25.95

3 courses £32.95

starters

soup of the day
freshly baked bread roll

signature chilli salt squid
garlic aioli or sweet chilli sauce
extra sauce | 0.50

superfood salad
quinoa, broccoli, feta, pomegranate molasses,
edame beans, kale almonds

pork rilette
gherkin, toasted croutes

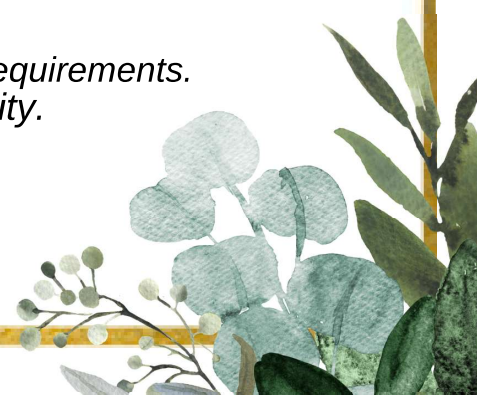
classic small caesar salad
green leaves, parmesan, anchovies, croutons
& caesar dressing
add chicken & bacon or squid rings

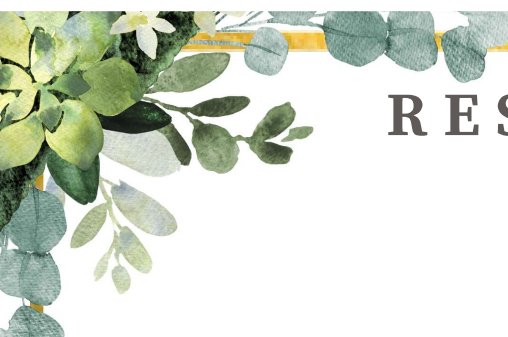
vegetable summer roll
nuoc cham or sweet chilli dipping sauce

classically garnished smoked salmon
brown bread

*Please let us know about any allergies or dietary requirements.
All menu items are subject to availability.*

Head Chef - John Elliott





RESTAURANT MENU

Lazy Sunday mains

traditional Sunday roast

*beef, lamb, sage & garlic roasted pork leg or chicken breast
served with roast potatoes, buttered cabbage, carrots, vegetable
puree, stuffing, yorkshire pudding & gravy*

10oz fillet steak (£6.00 supplement)

*cooked to your liking with grilled tomato & twice cooked chips
sauce choice: béarnaise, peppercorn, garlic butter or blue cheese*

minced steak burger

*floured bun, bacon, cheese, burger garnish,
french fries & coleslaw | 16.95*

halloumi, red pepper burger

*floured bun, burger garnish, french fries,
sweet chilli jam & coleslaw | 16.95*

pie of the Day

buttered wilted greens, creamed potato & gravy

chef's curry of the day

*basmati rice, kachumber salad, mango chutney
& poppadom*

ask your server for today's choice

beer battered fish & chips

mushy peas & tartare sauce

Iloilo jaro prawns

*king prawns, garlic tomato & butter sauce
& side of jasmine rice*

sweet & sticky mongolian beef

*sweet onions, spring onions, sesame seeds, homemade oyster
sauce & side of jasmine rice*

vegetable pancit bihon (v)

rice noodles, mix vegetables

crispy fillet of toothfish

leeks & shellfish ragout

charred cauliflower steak

creamed potato, lemon & herb vinaigrette (v)

12" Pizza of the Day

please ask your server for today's choice





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side dishes

twice cooked chips	3.75
wilted vegetables	3.95
onion rings	3.95
sweet potato fries	4.25
parmesan & truffle fries	4.50
green or garden salad	4.25
side caesar salad	4.65
creamed potatoes	3.65
jasmine or basmati rice	3.25

desserts

chocolate fondant

salted chilli chocolate sauce & vanilla chantilly
(please allow 10 minutes as cooked to order)

fire an ice (baked alaska)

falkland islands fruit coulis

bread & butter pudding

english custard

classic glazed lemon tart

vanilla chantilly

chocolate vanilla & brownie knickerbocker glory

cheeseboard

assorted selection of cheese, biscuits &
fruit chutney

selection of ice creams & sorbets

2 scoops

ask your server for today's selection

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